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obovata and *oblonga* of the Prodrômus. It is closely related to *C. coruscans* Haworth, as figured by Sims in the Botanical Magazine, lii. pl. 2601, but the latter species is characterized by thick margined channeled leaves, while those of *orbiculata* are rather acute on the margin, the recurving of which is not sufficient to render them channeled.

Explanation of plate 29.—Fig. 1, habit of *Cotyledon orbiculata*, half size; fig. 2, leaf, natural size; fig. 3, flower, and fig. 4, opened flower, natural size; fig. 5, base of pistil with nectar gland, and longitudinal section of pistil and gland, $\times 2$; fig. 6, young and old stamens, $\times 2$.

4. CUCUMIS MELO DUDAIM (L.).*

Through the Southern States a small melon is frequent in melon patches where volunteer plants are almost certain to appear each year among the musk melons, and the opinion seems to be quite prevalent that the vines, which resemble those of the ordinary melon, originate from degenerate seeds of the latter.

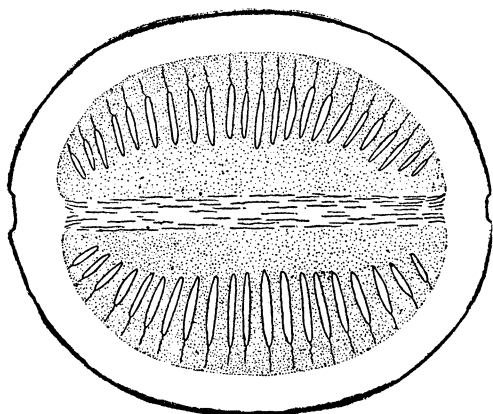
At first very dark green, and quite destitute of grooves, but with about ten longitudinal stripes and numerous irregular spots of lighter green, — then resembling a diminutive watermelon, — the fruit, which varies in size from that of an apricot to that of an orange, changes to a deep orange or maroon at maturity, and the paler stripes and blotches then assume a lemon yellow color. Though not at all grooved, it possesses the firm wall and central fibrous seed mass of the musk melons, but is gelatinous toward the center instead of becoming hollow as is usual with the latter; and when ripe assumes an unusually pronounced cantaloup odor.

All through the South these melons are known as “pomegranates,” though they are in every way unlike the true pomegranate, — the fruit of the shrubby *Punica*

* *Cucumis Melo Dudaim* Naudin, Ann. Sc. Nat. 4 Ser. xi. (1859), 69. Pailleux and Bois, Potager d'un Curieux, 342. *C. Dudaim* Linn. Sp. Plant. ii. 1011. *C. Melo* Cogniaux, Monogr. Phan. iii. 484.—Synonymy in Naudin and Cogniaux.

Granatum, which is cultivated to some extent in the Gulf States. The same name has also accompanied them into the North and West as far as Missouri and Kansas, at least. Elsewhere they are said to be cultivated for ornament to a certain extent under the name of mock oranges, though they differ greatly from the gourd which is similarly named.

This melon is evidently the Melon Dudaïm of French writers, and it is otherwise known as Concombre Dudaim, Queen Anne's pocket melon, melon de senteur, citrouille odorante, melon des Canaries, pomme de Brahma, and



SECTION OF DUDAÏM MELON. (Natural Size.)

pomme de Grenade, — the latter corresponding to its popular American name.

Notwithstanding its smooth surface, small size, and gelatinous heart, the Dudaïm is to be classed among the musk melons, of which there are a great many forms of very dissimilar appearance, several of which, including the present, have been named as distinct species.

The Dudaïm melon is worthy of general cultivation as a climber because of the beauty of its fruits, which in this respect equal the finer gourds. They are also very attractive additions to a dessert piece of fruit, and their value for this purpose is increased by the highly developed melon

odor that they exhale when perfectly ripe, though to some persons this odor is disagreeable because of its intensity. As a table fruit, however, the melon is almost worthless, for though it is somewhat eaten when over-ripe, it is neither sweet nor of pleasant flavor. At best it is made the basis of a dessert by the use of sugar and wine to impart to it the sweetness and flavor which it naturally lacks. It is also capable of use in preserves, and forms the basis of the smallest of the stuffed mangoes,—a name which is no more appropriate to it than those of pom-egranate and mock orange.

Related to the Dudaim, but rather to be regarded as an undeveloped netted melon, is the other form of the musk melon here shown, which is likewise destitute of longitudinal grooves, and possesses a jelly-like pulp about the seeds. This appears to be cultivated more or less extensively under the names of mango and vegetable peach, mainly for use in pickling, preserving, and jellies, though when fully ripe it is more palatable than the Dudaim, and capable of use on the table, if sliced with a liberal allowance of sugar and a little lemon or other flavoring substance. Unlike the Dudaim, it is covered with slightly elevated gray lines, generally distinct from one another, but suggestive of the more pronounced ridges of the netted varieties of cantaloup; but it possesses the same powerful fragrance at maturity, when it assumes a uniform light lemon color.

Explanation of plate 30.— Fig. 1, Dish of Dudaim Melons, half size; fig. 2, Preserving Melon, two-thirds natural size.

5. *TILLANDSIA UTRICULATA* L.*

Specimens of this *Tillandsia* were received in February, 1893, from W. T. Swingle and T. Holm, Mr. Swingle

* Linnaeus, *Species Plantarum* (1753), i. 286, with earlier references; Willd. *Sp.* ii. 11; Lamarck, *Encycl.* i. 617; Leconte, *Ann. N. Y. Lyceum*, 1826, ii. 129; Roem. & Schultes, *Syst.* vii. 1220; Chapm. *Fl. S. U. S.* 471; Baker, *Journ. Bot.* 1888, xxvi. 144, and *Handbook Bromel.* 229; Garber,